

In The Claims

Please amend the claims as follows:

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1. (Currently amended) A truss for binding the legs of a bird together, the truss being ~~formed of an edible material and~~ applied above the hocks of the bird such that the hocks are crossed and the legs are held together against the breast of the bird with the hocks in proximal but spaced relation to the tail of the bird; said truss being formed of an edible material that remains substantially intact during a cooking process.
 2. (Original) A truss as claimed in claim 1, wherein the truss is formed from an edible material comprising one or more of the following materials: collagen, cellulose, and alginate.
 3. (Previously amended) A truss as claimed in claim 1 wherein the truss is formed from flattened tubular casing.
 4. (Original) A truss as claimed in claim 3, wherein the flattened tubular casing is slit to form films or ribbons which are subsequently twisted, folded or plaited.
 5. (Original) A truss as claimed in claim 4, wherein the film or ribbon is twisted to provide between 15 and 110 twists per metre.
 6. (Original) A truss as claimed in claim 5, wherein the twisted film or ribbon has between 15 and 50 twists per metre and a composition comprising 3 parts collagen, 2 parts glycerol, 2 parts water and 1 part cellulose.
 7. (Original) A truss as claimed in claim 5, wherein the twisted film or ribbon has between 75 and 110 twists perm metre and a composition comprising 5 parts collagen, 2 parts glycerol, 2 parts water and 1 part cellulose.

8. (Currently amended) A method of trussing the legs of a bird together to form a food product, the method comprising the steps of:

positioning the legs of the bird close against the breast of the bird,

arranging the hocks of the bird in a crossed configuration,

A¹ applying a truss ~~formed of an edible material~~ above the hocks of the bird such that the hocks are held together against the breast of the bird and in proximal but spaced relation to the tail of the bird; said truss being formed of an edible material that remains substantially intact during a cooking process.
